

FRESHLY BAKED BREAD

whipped honey & garlic herb butter, tableside passed gratis

FIRST	
OYSTERS cucumber sake lime mignonette MP	HUMMUS TRIO roasted garlic, carrot sriracha, edamame, crisp vegetables & pita \$18
CHILLED SHRIMP fresh lemon, cocktail and marie rose sauces \$27	CRAB CAKE southern chow chow, tabasco aioli ———————————————————————————————————
DEVILED EGGS pickled mustard seeds, chicharron \$14	PRETZEL EPI whole grain bourbon mustard, cheese sauce ————————————————————————————————————
GARDEN Add: chicken \$6 salmon \$12 steak \$14	HANDHELDS Served with fries or side salad
LITTLE GEM SALAD fresh citrus, ricotta salata, hazelnuts, herb vinaigrette \$17	BURGER pressed and loaded, aged white cheddar —— \$22 ——
ROOTS roasted carrots and beets, burrata, mint from the garden, pomegranate dressing \$18	FISH SANDWICH fresh market fish, fennel apple slaw, dressed \$25 —— PARISIAN
CAESAR romaine hearts, low country croutons, aged Reggiano, creamy dressing	French dip, shaved beef, gruyere, baguette, jus

\$16

heirloom tomato, capers, roasted marble potatoes, kale, sweet corn and bell pepper succotash, fresh herb salad lemon vinaigrette smoked bacon, chives **—** \$42 **— —** \$36 **— —** \$39 **— SPECIALTIES** CRESTE DI GALLO PASTA 180Z RIBEYE marinara rosa, peas, wild mushrooms, freshly picked mint hand cut fries, truffle mayo (offered on Friday & Saturday only) \$26 \$68 BUCATINI PASTA CARBONARA pancetta, pecorino cream, nested egg SHORT RIB \$28 braised right, shaved root vegetables, potatoes, pickled mustard seeds **80Z TENDERLOIN** \$52 silken mashed potatoes, wild mushrooms \$62 SIDES \$10 SEASONAL VEGETABLES | PEAS & CARROTS | FENNEL APPLE SLAW ROASTED MARBLE POTATOES & KALE | FRENCH FRIES | WILD MUSHROOMS SILKEN MASHED POTATOES | SWEET CORN SUCCOTASH

COASTAL

SALMON

CLASSIC ICE CREAM SANDWICH

MARKET FISH

vanilla bean gelato, dark chocolate whoopie

KEY LIME ICE CREAM SANDWICH

key lime ice cream, graham cracker, raspberry

BANANAS FOSTER BREAD PUDDING

SCALLOPS

drunken bananas, scoop of vanilla

CITRUS HONEY DRIPPER

orange catalina, pavlova, orange blossom honey

SIGNATURE S'MORES

— HOUSE-MADE SPECIALTY DESSERTS —

\$12

Evermore chocolate, marshmallow fluff, coco-graham cookie